

# Olympic Games chocolate muffins

## Ingrédients

- 3 eggs
- 170 g sugar
- 80g oil of your choice (neutral or hazelnut, walnut, or pistachio)
- 75g melted dark chocolate
- 370g creamy yogurt, like Greek yogurt
- 250g flour
- 6g baking powder
- 120g unsweetened cocoa powder
- 40g milk
- 200g chocolate chips + a few more for decoration

## Préparation

1. Well, if you've spent some time on Instagram or TikTok these past few weeks, you've surely seen the "Olympic Games muffin" trending, a very chocolaty muffin available at the athletes' village during the Paris Olympics, which one athlete, in particular, apparently loved so much that he talked about it almost every day on his social media!
2. With the Paralympic Games underway, I've seen the "Olympic muffin" again, and I finally decided to make my version: muffins with chocolate, cocoa, chocolate chips, and spread for the most indulgent snack!
3. I made medium-sized muffins, so if you want big muffins, remember to adjust the baking time. Ingredients: I used the Caraïbes chocolate, cocoa powder, and chocolate chips from Valrhona: use the code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
4. Whisk the eggs with the sugar.
5. Add the oil, then the previously melted chocolate, and the yogurt.
6. Then incorporate the flour, baking powder, and cocoa powder.
7. Finish with the milk, then the chocolate chips.
8. Pour the batter into the muffin molds; if you want to use muffin molds, you will find photos below on how to create them from parchment paper: cut squares, then make slits in the middle of each side.
9. Next, place the papers in the molds and fill them with the batter.
10. Add a few chocolate chips on top.
11. Bake in the preheated oven at 170°C for about fifteen minutes (check with the tip of a knife).
12. Let them cool slightly, then fill them with spread using a piping bag before enjoying!